

CLAIMS

1. The use of puroindoline as additive which makes it possible to control the texture and/or the density of a biscuit.
2. The use as claimed in claim 1, characterized in that the puroindoline is used in an amount of 0.02 to 5% by weight relative to the weight of the flour.
3. The use as claimed in either of claims 1 and 2, characterized in that said puroindoline is added to the flour intended for the preparation of said biscuit.
4. The use as claimed in either of claims 1 and 2, characterized in that said puroindoline is added to the dough intended for the preparation of said biscuit.
5. The use as claimed in any one of claims 1 to 4, characterized in that the puroindoline is used to increase the firmness of said biscuit.
6. The use as claimed in any one of claims 1 to 5, characterized in that said puroindoline is used to control the density of a biscuit obtained from a dough whose fat content is between 2 and 30% of the total weight of the dough.
7. The use as claimed in claim 6, characterized in that said puroindoline is used to reduce the density of a hard biscuit obtained from a dough whose fat content is between 2 and 20% of the total weight of the dough.
8. The use as claimed in claim 6, characterized in that said puroindoline is used to reduce the density of a soft biscuit obtained from a dough whose fat content is between 2 and 30% of the total weight of the dough.
9. The use as claimed in claim 6, characterized in that said puroindoline is used to reduce the density of a puff biscuit obtained from a dough whose fat content is less than or equal to 4% of the total weight of the dough.
10. The use as claimed in any one of claims 1 to 5, characterized in that said puroindoline is used to increase the density of a puff biscuit obtained from a

Publ. No. 00/027209

11. The use of a flour whose puroindoline content is greater than 0.2% of the dry weight of the flour, for the preparation of biscuits.

5 is greater than 0.2% of the dry weight of the flour,
for the preparation of biscuits.

12. The use as claimed in claim 11, characterized in that the purpindoline content of said flour is between 0.2% and 2% of the dry weight of the flour.

10 13. A biscuit which can be obtained from a flour as
defined in either of claims 11 and 12.

~~14. A biscuit dough which can be obtained from a flour as defined in either of claims 11 and 12.~~

add A1

add B5